

RESTAURANT KULA

COUVERT

2€

SOUPS

BEEF SOUP

(MEAT DUMPLINGS, PARSLEY OIL, HOMEMADE PASTA)

5€

THICK FISH SOUP

(AROMATIZED BREAD, PARSLEY OIL)

8€

CREAM SOUP

(DAILY SPECIAL)

6€

COLD STARTERS

PROSCIUTTO

(OLIVES, CHERRY TOMATOES, AROMATIZED POLENTA)

13€

CHEESE

(COW'S MILK, PASKI, TRUFFLES, MIXED, DRIED FRUITS)

13€

BEEF TARTARE

(AROMATIZED BUTTER, MIXED SALADS)

17€

SEABASS CEVICHE

(ORANGE, GRAPEFRUIT, PARSLEY OIL, MUSTARD SEEDS, CHIVES, PICKLED RADISH)

15€

BEEF CARPACCIO

(ARUGULA, EMULSION, GRANA PADANO, BALSAMIC VINEGAR, AROMATIZED BREAD CUBES)

15€

TUNA CARPACCIO

(TUNA, PARSLEY MAYO, CITRUS EMULSION)

18€

HOT STARTERS

BLACK ANGUS RAGU

(BLACK ANGUS, HOMEMADE GNOCCHI)

16€

SHRIMP RISOTTO

(BISQUE, PARSLEY OIL)

17€

FUSILLI WITH BLACK TRUFFLES

(HOMEMADE FUSILLI, FRESH BLACK TRUFFLES)

16€

MUSSELS IN BUZARA SAUCE

(MUSSELS, AROMATIZED BRUSCHETTA)

11€

SCALLOPS

(PEA CREAM, CRISPY PANCETTA, GREEN PARSLEY, FAVA BEANS)

14€

TORTELLINI

(FRESH CHEESE, HAM, PARMESAN FOAM, TOASTED HAZELNUTS)

14€

SEAFOOD CANNELLONI

(SHRIMP, MUSSELS, FISH, BECHAMEL, GRANA PADANO, BISQUE SAUCE)

14€

BLACK TAGLIATELLE WITH SEAFOOD

(SHRIMP, CLAMS, MUSSELS)

15€

MAIN MEAT DISHES

BEEFSTEAK GRILL

(Millefeuille potatoes, demi-glace, broccoli cream)
€27

BEEFSTEAK TRUFFLE

(Millefeuille potatoes, demi-glace, sautéed vegetables)
€33

RIBEYE STEAK

(Millefeuille potatoes, demi-glace, broccoli cream)
€34

WAGYU STEAK

(Millefeuille potatoes)
€120

DUCK BREAST

(Duck sauce, buckwheat puree, pak choy, fried buckwheat)
€24

BEEF CHEEKS (SLOW COOKED FOR 12 HOURS)

(Mashed potatoes, glazed carrots, onion chips)
€28

RIBS

(Veal and Lamb ,Apricot puree, fig puree, toasted hazelnuts, fondant potatoes)
€28

CHICKEN ROLL WITH MASHED POTATOES

(Crispy pancetta)
€18

MAIN FISH DISHES

TUNA STEAK

(Pumpkin cream, pumpkin chips, black olive powder)
€23

SHRIMPS IN BUZARA

(Tagliatelle)
€29

GRILLED SHRIMPS

€27

FRIED/GRILLED SQUID

(Homemade fries/Dalmatian garnish)
€16

FISH FILET IN PAPILOTE

(Carrot, zucchini, garlic, potatoes)
€19

FORNO FISH

(Potatoes, olives, cherry tomatoes, zucchini)
1kg €58

VEGETARIAN DISHES

COTTAGE CHEESE GNOCCHI

(Cottage cheese gnocchi, cherry tomato cream)
€12

CAULIFLOWER STEAK WITH CHIMICHURRI

(Chickpea cream, chimichurri, parsley oil)
€14

SALADS

CAESAR SALAD

(Salad, Grana Padano, Caesar sauce, toasted croutons)
€13

OCTOPUS SALAD

(Potatoes, cherry tomatoes, pickled onions, olives)
€14

MIXED SALAD

(Mixed greens)
€6

CLASSIC SALAD

(Cabbage, mixed greens, tomatoes)
€6

CHERRY SALAD WITH BURRATA

€12

KIDS' MENU

Chicken Filet with Homemade Croquettes

11€

Spaghetti Bolognese

12€

SIDES

Homemade Roasted Potatoes

5€

Dalmatian Garnish

5€

Sautéed Vegetables

5€

DESSERTS

Chocolate Mousse

(Cracker, Toasted Walnut, Pomegranate)

7€

Lava Cake

(Pistachio Ice Cream, Forest Fruits, Orange and Oatmeal Crumble)

9€

Cheesecake

(Forest Fruit Coulis)

6€

Semifreddo with Fig

(Fig Sauce, Fig Cubes)

6€